

## DOMESTIC SCIENCE

## Menus and Hints for the Christmas Dinner

As the dinner plays the most important part in the celebration of that feast of all feasts—CHRISTMAS—these few suggestions and recipes might help the housewife solve the dinner problem

It should not be overlooked that the attractiveness of the table adds to the enjoyments of the dinner. Charming table decorations can be arranged without much expenditure of time and capital. There is so much of festivity in the Christmas decorations and so much of good will abroad that we all feel in a good time party mood.

Cyster Cocktail    Celery    Salted Almonds  
Roast Turkey    Chestnut Dressing  
Cranberry Sauce  
Candied Sweet Potatoes  
Cauliflower au Gratin    French Endive  
Russian Dressing    Mince Pie  
Vanilla Ice Cream    Hot Chocolate Sauce  
Coffee  
Cream of Tomatoes  
Almonds    Celery    Olives  
Baked Oyster in Shell, Savarin  
Fresh Mushrooms on Toast, Duxelle  
Stuffed Roast Turkey    Sage Dressing  
or  
Roast Suckling Pig, with Baked Apples  
Cranberry Jelly    Louisiana Sweet Potatoes  
Brussels Sprouts, au Beune  
Endive Saïad    Roquefort Dressing  
Vermicelli of Chestnuts  
Meringue Shells    Macaroons  
Coffee  
Consomme    Bread Sticks  
Olives    Celery    Salted Pecans  
Roast Goose    Potato Stuffing    Apple Sauce  
Duchess Potatoes    Cream of Lima Beans  
Chicken Croquettes with Green Peas  
Dressed Lettuce with Cheese Straws  
English Plum Pudding    Brandy Sauce  
Sherbet    Assorted Cakes    Bonbons  
Crackers    Cheese    Coffee  
Fruit Salad    Celery    Olives  
Planked Whitefish    Parisienne Potatoes  
Roast Stuffed Turkey, Family Style  
Cranberry Sauce    Stewed Turnips  
Head Lettuce    Hungarian Dressing  
English Plum Pudding    Brandy Sauce  
Coffee  
Oyster Stew  
Pickles    Olives  
Roast Turkey    Cranberry Sauce  
Sweet Potatoes, Browned in Butter  
Baked Apples    Brussels Sprouts  
Celery Salad, with Egg    Pumpkin Pie  
Coffee    American Cheese

## Potatoes Parisienne

Cut potatoes into small, round pieces; then cook in salt water until done; pour off water, add lump of table butter, and fine chopped parsley.

## Chestnut Dressing

Make turkey dressing of smothered onions, bread crumbs and boiled chestnuts.

## Stuffing for Turkey (Family Style)

Soak one-fourth loaf of French bread or three water rolls (never use pan bread) in half milk, half water; squeeze out all the liquid, then add two medium sized onions, cut fine, and fried colorless in fresh butter; chop the liver of the turkey, and add to the onions; let smother two minutes longer. Add very little thyme, salt, pepper, fine chopped parsley, and two eggs.

## Duchess Potatoes

To two cups hot diced potatoes add two tablespoons butter, one-half teaspoon salt, and yolks

of three eggs slightly beaten. Shape, using pastry bag and tube, in form of baskets, pyramids, crowns, leaves, roses, etc. Brush over with beaten egg diluted with one teaspoon water, and brown in a hot oven.

## Brussels Sprouts

Wash, clean well, leave boil until thoroughly done, same as cabbage. Strain them, put them in a pan with fresh butter and saute until they brown very little.

## Louisiana Sweet Potatoes

Take half dozen large sweet potatoes. Boil until done, and peel them. Cut in thick slices, put in pan with a little molasses and brown light. Hollow out the top of each slice and add chopped nuts and sweet potatoes with cream and molasses and brown in hot oven.

## Sweet Potatoes, Browned in Butter

Boil the sweet potatoes, peel and brown in butter.

## Baked Apples

Peel and core apples, cut in quarters, put in baking dish with butter, sugar and cinnamon, bake slowly.

## Planked White Fish

Take a good-sized whitefish, seasoned with salt and pepper, about 2½ pounds; lay on buttered plankboard; paste with fresh melted table butter, and bake in slow oven for three-fourths of an hour. Garnish with whole parsley and cut lemons.

## Oyster Savarin

Open your oysters, take out of shell and cut them in small square pieces. Put in saucepan with one shallot chopped very fine, one-half glass white wine, and let simmer. Then take two red peppers, two green peppers, chopped very fine, and cook in fresh butter for five minutes, but be sure not to let the peppers brown. Then add peppers with oysters. Put in two large spoons of cream sauce, one yolk of an egg, juice of one lemon, season with salt, pepper and little paprika, and fill your oyster shells and besprinkle with a little grated Parmesan cheese and small piece of butter, and put in hot oven until they brown, and serve. (It takes two oysters to each shell after they are minced.)

## Special Turkey Dressing

Soak one loaf bread in water, then take three to four onions and two stacks of celery chopped very fine, brown in a little butter, add the liver of turkey chopped fine, one-half pound sausage meat. Add these together and leave simmer on stove for fifteen minutes. Season with salt and pepper, one teaspoonful of sage, a little chopped parsley, two whole raw eggs. Stuff turkey with the above articles. Put in pan with few sliced vegetables, carrots, with butter. Leave turkey roast for two hours, but turn repeatedly until thoroughly cooked. Add glass of white wine to the sauce and vegetables, and strain, which will make a very fine sauce for the turkey.

## Suckling Pig Dressing

Same dressing can be made by omitting celery and adding chestnuts or sliced apples.

## Cream of Lima Beans

One cup dried lima beans, three pints cold water, two slices onion, four slices carrot, one cup milk, four tablespoons butter, two tablespoons flour, one teaspoon salt, one-half teaspoon pepper.

Soak beans over night; in the morning drain and add cold water; cook until soft, and rub through a sieve. Cut vegetables in small cubes, and cook five minutes in half the butter; remove vegetables, add flour, salt, and pepper, and stir into boiling soup. Add cream, reheat, strain, and add remaining butter in small pieces.

## Cream of Tomatoes

Slice two onions, two carrots, one leek finger, a few pieces of ham scraps and brown slightly in a little butter, then add three-fourths of quart of boiling meat stock (or water). Stir well until it comes to a boil, then add eighteen fresh tomatoes, cut in pieces; one bay leaf; season with salt and pepper, and add a little sugar. Cook on hot fire for one hour, constantly stirring, and when ready, strain; add two small pieces of butter, one-half pint of good rich cream, and serve.

## Vermicelli or Chestnuts Chantilly

Take chestnuts, cut and peel. Put in oven so you can peel them easier. Cover them with water and put in two cupfuls of granulated sugar. Let boil for two hours, drain off liquid and strain chestnuts through a sieve, but have same very thick. Flavor with vanilla and rum and add a very heavy syrup of sugar and pass through a syllabub churn. Take meringue shell, make a circle and fill with the chestnuts preparation. Decorate with whipped cream, Maraschino cherries and macaroons. Flavor with kirsh and serve.

## Potato Stuffing for Goose

Two cups hot mashed potatoes, one and one-fourth cups soft stale bread crumbs, one-fourth cup finely chopped fat salt pork, one finely chopped onion, one-third cup butter, one egg, one and one-half teaspoons salt, one teaspoon sage.

Add to potato, bread crumbs, butter, egg, salt, and sage; then add pork and onion.

## Fresh Mushrooms, Duxelle

Take large, fresh mushrooms, cut off stems, put in cold water and wash thoroughly three or four times, then place the heads of mushrooms upside down in saucepan with butter. Add paprika, lemon juice, chopped parsley, put in oven and leave cook for ten minutes. Take one minced onion, brown in pan with little butter. Add the stems of mushrooms, chopped very fine. Take all kinds of mixed meats, hams, tongue, etc., chopped very fine. Cook fifteen minutes all together. Add few drops Worcestershire sauce, which will form a filling for the mushrooms. Take mushrooms and stuff with the above filling, put a little butter on top and bake in oven for five minutes. Take out of oven and serve on toast.

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